



# ALMACRUZ®

## RED BLEND

VINTAGE	2015
VARIETY	Red Blend
ORIGIN	Colchagua Valley - Coast
VINEYARD LOCATION	Lolol (La Hacienda area)
CLIMATE	Temperate Mediterranean
SOIL	Clay loam and alluvial
PLANTED	1997 and 2005
PLANTING MATERIAL	Mass selection, ungrafted rootstock, and for a part of the Cabernet Sauvignon, clones 46 on 33-09 and 317 on 101-14.
TRAINING SYSTEM	Guyot and bilateral cordon trained, respectively
MESOCIMATE	Carménère from El Peral, the fresher area in the farm, under an important influence of coastal winds. Cabernet Sauvignon and Malbec from El Huaico, the warmest area, and from terraces (north face)
HARVEST	From 13 April to 13 May. By hand, early morning, to benefit from lower temperatures, in 12-14 kg containers
YIELD	10.000 kg/ha. 2,8 kg/vine
WINEMAKING	Manual selection before and after destemming, on a vibrating table. 3-day cold maceration. Alcoholic fermentation in 130 hL stainless steel tanks, in controlled temperature between 26 and 28°C, for 2 weeks. Malolactic fermentation within the tank.
AGING	4 months in French oak
BLEND	Carménère - Cabernet Sauvignon - Malbec
pH	3,7
ALCOHOL	14,5
BOTTLE FEATURES	Ecological, lightweight glass
BOTTLE CLOSURE	Natural cork
PRODUCTION	32.632 bottles (750 cc)
SHELF LIFE	5 years
SERVING TEMPERATURE	14-16°C
FOOD PAIRINGS	Given its style, the ideal pair for this wine would be hot dishes prepared with cheese and creamy sauce. Perfect with ravioli in Alfredo sauce, or lasagna with bechamel sauce.
TASTING NOTES	Appearance Carmine red with a violet border.
<p><b>Nose:</b> It presents intense dark fruits and red berries aromas, mingled with dark chocolate and toasty notes. <b>Palate:</b> It has an elegant attack, gentle tannins that totally embrace the palate. Excellent combination and harmony between the two varieties, which provides a very balanced wine.</p>	

CHILEAN WINE

